

Slow Cooker Amish Chicken and Noodles: Ultimate Comfort Food Made Easy

Slow Cooker Amish Chicken and Noodles



TIME
30-45 min

METHOD
Slow cooker

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INGREDIENTS

- 2 lbs boneless, skinless chicken breasts or thighs
- 1 (10.5 oz) can cream of chicken soup
- 1 (10.5 oz) can cream of celery soup (or another can of cream of chicken)
- 2 cups chicken broth (low sodium preferred)
- 1 medium onion, finely diced (optional, but adds flavor)
- 2 cloves garlic, minced (optional)
- 1 teaspoon poultry seasoning
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper
- 1 (12 oz) bag extra wide egg noodles (Amish or Reames brand are great)
- 1/2 cup milk (whole or 2%)
- Fresh parsley for garnish (optional)

DIRECTIONS

1. Let your slow cooker do the heavy lifting with these simple steps:
2. Combine : Base Ingredients: Place the chicken breasts or thighs in the bottom of your slow cooker.
3. Add : Seasonings and Liquids: In a medium bowl, whisk together the cream of chicken soup, cream of celery soup, chicken broth, diced onion (if using), minced garlic (if using), poultry seasoning, salt, and black pepper. Pour this mixture evenly over the chicken in the slow cooker.
4. Cook: Cover the slow cooker and cook on low for 6-8 hours or on high for 3-4 hours, or until the chicken is incredibly tender and easily shredded.
5. Shred : Chicken: Once the chicken is cooked, carefully remove it from the slow cooker and place it on a cutting board. Shred the chicken using two forks, then return it to the slow cooker.
6. Add : Noodles: Stir the shredded chicken back into the sauce. Add the extra wide egg noodles to the slow cooker. Stir well to ensure all the noodles are submerged in the liquid.
7. Finish : Cooking: Add the milk to the slow cooker and stir. Cover and continue to cook on high for another 30-45 minutes, or until the noodles are tender and the sauce has thickened. Stir occasionally to prevent noodles from sticking.
8. Serve: Taste and adjust seasoning as needed. Ladle into bowls and garnish with fresh parsley, if desired. Serve hot.

SWAPS & NOTES

Chicken: Both chicken breasts and thighs work wonderfully here.

Thighs tend to be a bit more forgiving and stay moister.

Cream of Soup: You can mix and match cream of mushroom or even cream of potato soup if you prefer, but cream of chicken and celery give that classic, comforting flavor profile.

Broth: Use low-sodium broth to control the saltiness, as the canned soups also contribute sodium.

TIPS FOR SUCCESS

Don't Add Noodles Too Early: This is critical!

If you add the noodles at the beginning, they will turn to mush.

Add them in the last 30-45 minutes for perfect al dente results.

Submerge Noodles: Make sure all the noodles are fully submerged in the liquid when you add them.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/slow-cooker-amish-chicken-and-noodles-ultimate-comfort-food-made-easy/>